

Community Thanksgiving Meal

TURKEY PREP INSTRUCTIONS

Thank you for preparing a turkey to bless all those who will be enjoying Thanksgiving dinner at the Lititz/Warwick Community Thanksgiving Meal.

Please follow these **requirements** when preparing your turkey:

- Frozen turkeys **MUST** only be thawed in your refrigerator and **NOT ANYWHERE ELSE.**
- Turkeys are to be **THOROUGHLY** cooked **ON** Thanksgiving morning to an internal temperature of **180° F** (innermost thigh and breast), **NOT** the night before and then refrigerated.
- **DO NOT depend on the pop-up indicator as sole indication** that the turkey is done. Please check the actual temperature where the thigh joins the body of the turkey.
- Each turkey is to be delivered **HOT and not below 165° F.** For safety reasons, the internal temperature of each turkey will be checked upon delivery.
- Provide one quart of gravy with each turkey.
- **Deliver turkeys between 7:00 a.m. & 8:30 a.m. or between 8:30 a.m. & 9:30 a.m., (depending on which shift you signed up for)** on Thanksgiving morning to 29 Green Acre Road, Lititz. The kitchen entrance is off the back parking lot.
- **Questions?** Contact Hosanna at 717-626-2560 or info@hosannalititz.org.

Thank you for your generosity in serving our community and your commitment to food safety.

I understand the importance of following the above food safety requirements and attest that I have done so.

Printed Name

Signature

Date